

The Dandelion

Lunch · Winter

STARTERS

Snacks

DEVILED EGGS 8

WELSH RAREBIT 6.5
whole grain mustard & cheddar
on buttermilk toast

PICKLED BEETROOT JAR 10.5
olive tapenade, goat cheese, baguette

**SMOKED SALMON & TROUT
KEDGEREE CAKES** 8.5
minted yogurt sauce

HOUSE MADE RICOTTA 13
extra virgin olive oil, dried herbs,
toasted sourdough

ENGLISH STYLE CHEESE BOARD 18
a selection of three english style cheeses,
savory biscuits, quince paste,
grape chutney, honey

Charcuterie

CHICKEN & DUCK LIVER PARFAIT* 15
grape chutney, cornichons, brioche toast

BACON WRAPPED PORK TERRINE* 14
cornichons & whole grain mustard

BEEF TARTARE* 16.5
watercress salad, roasted shallot vinaigrette,
truffle dressing, sourdough toast

Soups & Salads

CARROT SOUP 11
vadouvan yogurt, pickled raisins, toasted
coconut, almonds

CHOPPED KALE & BABY GEM SALAD 13
caesar dressing, sourdough croutons,
kale chips, savory granola

DANDELION SALAD 11
mixed greens & dandelion leaves,
cucumber, avocado, lemon vinaigrette

BUTTER LETTUCE SALAD 12
honey crisp apples, pomegranate seeds, spiced
walnuts, tuxford & tebbutt stilton, honey
vinaigrette

Fish & Shellfish

MARKET OYSTERS* 17
cucumber mignonette

PINT OF PRAWNS 15
poached prawns, spicy cocktail sauce,
lemon mayonnaise

"GIN" CURED SALMON* 18
pumpernickel, lime crème fraîche,
green olive, dill, roe

SMOKED SALMON AND TROUT PÂTÉ 13
lemon vinaigrette, toasted pumpernickel



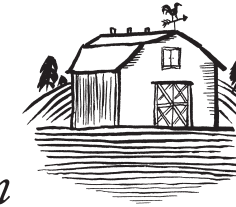
Sandwiches

GRILLED CHICKEN SANDWICH 14.5
raisin walnut bread, sage mayo,
avocado

WARM ROAST BEEF SANDWICH* 15.5
watercress salad, horseradish mayonnaise,
beef gravy, sourdough bread

DANDELION TURKEY CLUB SANDWICH 14
garlic mayonnaise, Nueske bacon,
veneripe tomato, avocado, fried egg

CRISPY SKATE SANDWICH 16
breaded skate, tartar sauce, gem lettuce,
toasted ciabatta



From the Farm

HOUSE BLEND AGED BEEF BURGER* 18
vermont sharp cheddar, brooklyn brine
pickles, applewood smoked bacon,
churchill sauce

GRILLED PAILLARD OF CHICKEN SALAD 16.5
crispy lettuce, chopped vegetables,
lemon chive dressing

RABBIT PIE 23
oyster mushrooms, cipollini onions,
smoked bacon, grain mustard, white wine

Sides

Triple Cooked Chips

Mashed Potatoes

Cheesy Cauliflower

Smoked Sweet Potatoes

with Citrus Herb Aioli

Roasted Tricolor Vadouvan Carrots

with Labneh

MAINS

From the Sea



GRILLED SALMON* 19
lemon parsley butter,
watercress salad, lemon vinaigrette

CIDER STEAMED MUSSELS 19
béarnaise butter, garlic baguette

Pasta & Risotto

LEMON BARLEY RISOTTO 16.5
broccoli rabe, lightly smoked grana padano

MACARONI & CHEESE 14
braised ham hock, quickes english
cheddar

Classics

LAMB SHEPHERD'S PIE 18.5
mashed potatoes, cheddar cheese,
root vegetables

BANGERS & MASH 18
cumberland sausages, mashed potatoes,
onion gravy

BEER BATTERED FISH & CHIPS 21
line caught cod, tartar sauce,
triple cooked chips

*Consuming raw or undercooked meats, poultry, seafood,
shellfish, or eggs may increase your risk of foodborne illness.

In traditional English fashion, we use beef fat for frying.

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Draughts & Casks

AVAILABLE IN HALF PINTS (10oz.) & IMPERIAL PINTS (20oz.)

CASKS

Casks have filled the cellars of Britain's public houses for centuries. Beer fermented and stored in this traditional way, pulled to your glass with a hand pump, is less fizzy than American draft beer and best sipped at our cellar's natural temperature.

"ASK ABOUT OUR ROTATING SELECTION OF CASK ALES!"

Cask Flights – Try a 5oz. sampling of all 3 of our Cask Ales 9

DRAUGHTS

Sly Fox Pikeland Pils – German-Style Pilsner, 4.9%, Phoenixville, PA 4.5/8

Wells Bombardier – English Bitter, 5.2%, Bedford, England 4.5/8

Yards – IPA, 7.0%, Philadelphia, PA 4.5/8

Wyndridge – Cider, 5.5%, Dallastown, PA 4.5/8

Youngs Double Chocolate Stout (NITRO) – Creamy Milk Stout, 5.2%, Bedford, England 4.5/8

Troegs DreamWeaver – German-Style Hefeweizen, 4.8%, Hershey, PA 4.5/8

